

Chemung County Department of Health
Environmental Health Services
103 Washington Street
P. O. Box 588
Elmira, NY 14902-0588
(607) 737-2019
EHS@chemungcountyny.gov

Food Service Establishment Inspection Summary Report

Operation: PICNIC PIZZA OF BIG FLATS (ID: 515740)
Facility Name: PICNIC PIZZA OF BIG FLATS
Facility Code: 00140-01 Facility Email: ckeenan2323@aol.com
Facility Address: 84 Canal Street, Big Flats, NY 14814

To the Attention of:

Rodger Keenan
PICNIC PIZZA OF BIG FLATS, INC.
Po Box 387
Big Flats, NY 14814
Email: rkeenan1414@aol.com

Inspection

Date: February 26, 2025 03:29 PM
Inspector: Travis Chandler (tchandler@chemungcountyny.gov)
Responsible Person: Mike Brewster

Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	0

Each item found in violation is reported below along with the code requirement.

NO CRITICAL VIOLATIONS REPORTED

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: No violations observed during inspection. Observed the facility adhering to conditions of their hot holding waiver by placing written four hour discard times for pizza slices on a notepad near the cash register. Observed employees wearing gloves to prevent bare hand contact with ready to eat food items such as sub rolls. Observed potentially hazardous food (PHF) items being cold held in the walk-in cooler at the minimum 45F or below such as raw chicken wings (actual 38F) along with roast beef (actual 41F) and raw ground beef patties (actual 40F) in the deli prep refrigeration unit. A digital probe thermometer was available to ensure PHF items such as chicken wings are cooked to an internal temperature of 165F or above. Discussed with the manager the significance of wash, rinse and sanitize food contact surfaces/ utensils (cutting boards/ knives, etc.) in between food items to prevent cross contamination. A hand washing sink was available and equipped with warm water, soap, paper towels and hand washing signage for employees. Discussed with the manager required hand washing of at least 20 seconds under warm water with soap and the importance of washing hands in between glove changes and after using the restroom, drinking, eating, sneezing, smoking/ vaping, or when returning from a break and or any time after possible contamination. Test strips were available to measure the strength of the chlorine sanitizing solution was at the minimum of 50ppm to sanitize dishware/ utensils and at the minimum of 100ppm to sanitize food contact surfaces. Discussed the ill workers policy and the exclusion of ill food workers, especially those experiencing symptoms of cough, fever, sore throat, yellowing of skin/ eyes, vomiting and diarrhea. Observed no cracked/ broken floor tiles and or missing ceiling tiles upon inspection. All coolers and cold holding refrigeration unit gaskets were uniform and intact with monitoring thermometers.



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Received by: Mike Brewster